

Leafy Greens Ravioli

Type: dessert

Serves: 30 Tastes

Fresh from the garden: pears, lemons

EQUIPMENT:	INGREDIENTS:
Measuring spoons	10 stalks silverbeet or spinach
Measuring cup	1 onion
Pasta machine	6 garlic cloves
Measuring scales	$\frac{1}{4}$ cup olive oil, for frying
Baking dishes	Handful mixed herbs
Grater	1 nutmeg
Saucepan	100g parmesan
Wooden spoon	500g ricotta
Chopping board	2 eggs
Knife	1 lemon
Bowls	1 tablespoon olive oil
Juicer	3 x 400g tins tomatoes
Fork	Salt & pepper to taste
Food processor	Pasta dough

WHAT TO DO:

1. Preheat oven to 190 C.
2. Make pasta dough.
3. Separate green leaves from white stalks of silverbeet. Slice and chop the white ribs into smaller pieces. Finely slice the green leaves.
4. Finely chop the onions, garlic cloves and herbs.
5. Gently saute each batch of onions, herbs and garlic for 2-3 minutes in $\frac{1}{4}$ cup of olive oil.
6. Add all the green leaves to the pan and stir to coat the leaves in oil. Saute for another 3 minutes.
7. Remove from heat and allow to cool.
8. Finely chop the remaining garlic and saute in a $\frac{1}{4}$ cup of olive oil with a pinch of salt and pepper.
9. Then add 3 tins of tomatoes and allow to simmer for 20 minutes.
10. Turn off heat and mash any whole tomatoes with a fork.

Ricotta filling:

1. Grate the nutmeg finely. Grate the parmesan and zest the lemon.
2. In a large mixing bowl, combine ricotta, eggs, grated nutmeg, 100g of parmesan, lemon zest and salt and pepper to taste. Mix well.

To assemble the ravioli:

1. Mix the greens and ricotta filling together.
2. Bring the large pot of water to the boil.
3. Lay out the pasta sheets and cut straight edges along them. You will need a bottom and top sheet.
4. Spoon walnut-sized dollops of filling in 2 rows along half the pasta sheets.
5. Beat another egg and brush it along the edge of each dollop, bringing the sheets of pasta together and pressing the air out.
6. Cut through the middle and the sides of the pasta to create little ravioli parcels.
7. Place the ravioli in a large pot of boiling water and simmer for 5 or so minutes, until tender.
8. Spoon the ravioli into your serving dishes, spoon over the sauce and serve.

Pear Crumble

Type: dessert **Serves:** 30 Tastes
Fresh from the garden: pears, lemons

EQUIPMENT: Measuring spoons Measuring cup Colander Measuring scales Peeler Baking dish Grater Saucepan Chopping board Knife Bowls Juicer	INGREDIENTS: 12 pears 1 lemon 500ml water 150g caster sugar TOPPING: 250g unsalted butter 6 cups rolled oats 1 cup brown sugar
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WHAT TO DO:

1. Preheat oven to 180 C.
2. Peel the pears and chop into small dice.
3. Juice the lemon.
4. Place the water, lemon juice and sugar in a large saucepan.
5. Bring to a simmer.
6. Turn the saucepan heat up to medium and drop the pears into the syrup.
7. Put the lid on the pot. Turn the heat down to low and simmer for 15-20 minutes, until tender.
8. Drain off the stewing juice and place the fruit in the bottom of the baking dish.
9. To make the topping, melt the butter in a medium saucepan, then stir in the oats and sugar.
10. Spread the topping over the fruit.
11. Bake for 30 minutes or until topping is golden.

Pumpkin & Honey Bread

Type: snack/bread

Serves: 30 Tastes

Fresh from the garden: pumpkin

EQUIPMENT:	INGREDIENTS:
Measuring spoons	2 eggs
Measuring cup	1 $\frac{1}{4}$ cups wholemeal flour
Grater	$\frac{1}{2}$ cup plain flour
Whisk	1 teaspoon baking powder
Bread tin	$\frac{3}{4}$ teaspoon sea salt
Spatula	1 tablespoon ground cinnamon
Wire rack	2 teaspoons nutmeg
Saucepan	$\frac{1}{4}$ teaspoon ground cloves
Chopping board	$\frac{1}{4}$ teaspoon ginger
Tea towel	1 $\frac{1}{4}$ cups pumpkin, cooked
Knife	1/2 cup extra virgin olive oil
2 Bowls	(EVOO) or melted coconut oil
	$\frac{1}{2}$ cup honey
	3 tablespoons pepitas
	2 tablespoons sunflower seeds

WHAT TO DO:

1. Preheat oven to 180 C.
2. Grease a bread loaf tin with olive oil.
3. Mix together the flours, baking powder, salt and spices in a large bowl.
4. Combine the mashed pumpkin, olive oil, honey and eggs in a bowl until well-mixed.
5. Add the flour mixture to the pumpkin mixture and whisk to combine, being careful not to overdo it.
6. Pour the mixture into the prepared bread tin.
7. Sprinkle with pepitas and sunflower seeds.
8. Bake for 40-45 minutes, until a skewer inserted in the centre of the bread comes out clean.
9. Rest the loaf in its pan on a wire rack for 10 minutes, then tip it out. Slice the bread and serve.

Tomato & Herb Quinoa Salad

Type: Main/side salad

Serves: 30 Tastes

Fresh from the garden: coriander, chilli, garlic, lemon, parsley, red onion, tomato

EQUIPMENT:	INGREDIENTS:
Medium saucepan	1 cup raw quinoa
Measuring scales	1 $\frac{1}{2}$ cups water
Measuring cup	4 tomatoes, diced
Baking tray	1 small red onion, finely diced
Tea towel	1 long red chilli, halved & deseeded, finely chopped
Knife	2 large handfuls coriander, chopped
Bowl	1 handful parsley, chopped
Mixing spoon	1 garlic clove, finely chopped
Juicer	60ml extra virgin olive oil (EVOO)
	3 tablespoons lemon juice

WHAT TO DO:

1. Cook the quinoa using the absorption method: bring 1 cup of quinoa and 1 $\frac{1}{2}$ cups water to boil in a medium saucepan.
2. Cover with a lid and simmer until all the liquid has been absorbed (about 10 minutes).
3. Pour the cooked quinoa onto a baking tray and allow it to cool slightly.
4. Combine the tomatoes, red onion, chilli, garlic, coriander, parsley, olive oil and lemon juice in a bowl and stir to combine.
5. Stir the quinoa through the tomato and herb mix.