Basil & Kale Brushetta
with Parmesan & Herb Kale Chips

Type: Entree/Appetisers  Serves: 24 Tastes  Recipe source: Taste.com

Fresh from the garden: cherry tomatoes, rosemary, basil, kale.

**EQUIPMENT:**
- Measuring cups
- Measuring spoons
- Large bowl
- Knife
- Baking tray
- Salad spinner

**TO SERVE:**
- 2 serving trays

**INGREDIENTS:**
- Turkish loaf
- 1 cup fresh basil leaves
- Fetta cheese
- Cherry tomatoes
- Kale leaves, bite sized pieces
- 2 T olive oil
- 4 T parmesan cheese
- 1 T fresh finely chopped rosemary leaves
- Sea salt

**What to do:**

1. Cut bread crossways about 2cm wide.
2. Toast bread under griller.
3. Top each slice with basil, kale, fetta and cut tomatoes.
4. Drizzle with olive oil and serve.

**Kale chips:**

1. Wash kale leaves and then remove the stems/veins and then place in salad spinner to remove water. The drier the leaves the better the coating will stick and the crunchier they will be.
2. Break kale leaves into bite size pieces and cover all of the leaves with olive oil (use about $\frac{3}{4}$ T olive oil per tray).
3. Mix rosemary, salt and parmesan together and sprinkle over the kale leaves.
4. Place in a 150 degrees Celcius oven for 10 minutes, turn tray and cook for a further 15 minutes.
Rosemary & Garlic Wedges
With Spinach & Yoghurt Dip

Type: Entree  |  Serves: 24 Tastes  |  Recipe source: Women’s Weekly

Fresh from the garden: potatoes, spinach, garlic, rosemary, onion, chives.

**EQUIPMENT:**
- Measuring cups
- Measuring spoons
- Bowls
- Knife
- Baking trays
- Garlic press
- Frying pan

**INGREDIENTS:**
- 1kg potatoes (prefer kipfler), unpeeled, cut into wedges
- 6 rosemary sprigs, chopped
- 2 T olive oil
- 2 cloves garlic, crushed
- 3 spinach leaves
- Chives

**Dip ingredients:**
- 1 tablespoon olive oil
- 1 brown onion, finely chopped
- 300g baby spinach leaves
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 260g (1 cup) Greek yoghurt
- Salt & freshly ground black pepper

**What to do:**
5. Preheat oven to 200 degrees Celcius.
6. Combine potato in large bowl with rosemary, oil and garlic.
7. Roast wedges on oven tray for approximately 40 minutes or until tender.

**Dip:**
1. Heat the oil in a large frying pan over medium-low heat. Add the onion and cook, stirring, for 8 minutes or until soft. Add the spinach and cook, stirring, for 1 minute or until spinach wilts.
2. Add the cinnamon and allspice and cook, stirring, for 30 seconds or until fragrant. Remove from heat and set aside for 10 minutes to cool.
3. Combine the spinach mixture and yoghurt in a medium bowl. Season with salt and pepper. Transfer to a serving bowl and serve with wedges.
Spinach & Fetta Pinwheels

Type: Entree  Serves: 24 Tastes  Recipe source: Women’s Weekly

Fresh from the garden: spinach, shallots.

EQUIPMENT:
Measuring cups
Measuring spoons
Bowls
Knife
Baking trays

TO SERVE:
2 serving trays

INGREDIENTS:
350g spinach, finely chopped
1 shallot, finely sliced
150g fetta cheese, crumbled
3 sheets puff pastry
1 cup finely grated parmesan cheese

What to do:

1. Preheat oven to 220 degrees Celsius.

2. Oil oven trays; line with baking paper.

3. Chop spinach coarsely.

4. Sprinkle spinach and combined cheeses over pastry sheets.

5. Roll pastry tightly to enclose filling.

6. Cut each roll into 12 slices.

7. Place pinwheels, cut-side up, on trays.

8. Bake for approximately 15 minutes or until browned lightly.
**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. 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.
Mushroom & Risotto Balls

Type: Entree   Serves: 24 Tastes   Recipe source: Taste.com
Fresh from the garden: thyme, garlic, onions, eggs, mushrooms.

**EQUIPMENT:**
- Measuring cups
- Measuring spoons
- Bowls
- Knife
- Baking trays

**TO SERVE:**
- 2 serving trays

**INGREDIENTS:**

**Risotto**
- 1.25L (5 cups) chicken stock
- 20g butter
- 60ml (1/4 cup) olive oil
- 1 brown onions, finely chopped
- 440g (2 cups) Arborio Rice
- 3/4 T fresh thyme leaves
- 60ml (1/4 cup) wine vinegar
- 100g button mushrooms, cut into 1cm pieces
- 2 garlic cloves, crushed
- 60g (3/4 cup) finely grated parmesan

**Arancini**
- 75g (1/2 cup) plain flour
- 3 eggs
- 1 x 200g sage and onion stuffing
- Olive oil spray

**What to do:**

1. Bring the stock just to the boil in a large saucepan. Reduce heat and hold at a gentle simmer.

2. Heat butter and 1 tablespoon of oil in a heavy-based stockpot or large flameproof casserole dish over medium heat. Add the onion. Cook, stirring, for 5 minutes or until soft and translucent but not coloured. Add the rice and 1/2 tablespoon of thyme. Cook, stirring, for 1 minute or until the grains appear slightly glassy.

3. Add the vinegar to the rice mixture and cook, stirring, until the liquid is absorbed. Add a ladleful (about 125ml/1/2 cup) of the simmering stock to the rice and stir constantly with a wooden spoon until the liquid is absorbed.

4. Continue adding the stock mixture, a ladleful at a time, stirring constantly and allowing the liquid to be absorbed before adding the next ladleful, for 20-30 minutes or until the rice is tender yet firm to the bite and the risotto is creamy.

5. Heat remaining oil in a large frying pan over high heat. Add the mushroom and garlic. Cook for 2 minutes.

6. Add the mushroom mixture, parmesan and remaining thyme to the risotto and combine. Season with salt and pepper and allow to cool.

7. **To make arancini:** Preheat oven to 180C. Line 2 baking trays with non-stick baking paper. Place the flour in a shallow medium bowl. Lightly whisk the eggs in another bowl. Spread the stuffing mix over a plate.

8. Use wet hands to shape a handful (about 1/2 cup) of the risotto into a ball. Repeat with the remaining risotto.

9. Roll 1 risotto ball in the flour and shake off excess. Dip in egg, then roll in stuffing mix, pressing to coat. Pinch the top slightly to make a pear shape. Place on the prepared tray. Repeat with the remaining risotto balls, flour, egg and breadcrumbs.

Spray the arancini with olive oil spray. Bake in oven for 20 minutes or until crisp and golden.