

Kitchen Garden at Collingwood College Term 1-week 2, 2018

Baked Polenta, Roasted Tomato, Eggplant & Herb Stacks

Volunteer notes: The polenta is set ahead of time ready for cutting out. Put your oven onto 200°C, it will take 15 minutes to bake. The herb-puree is from our stores in the freezer.

From our garden: All herbs, Tomatoes

What to collect	What to do
1 Portion of set polenta Round cutter 2 Baking trays (lightly greased)	<ul style="list-style-type: none">Count students and adults in the class. Cut out 1 polenta round each with the cookie cutter.Keep any left over polenta.
2 x Eggplant 2 x Chargrill pans/tongs Pastry Brush/XV Olive oil Salt flakes/Ground pepper Paper towel/tray	<ul style="list-style-type: none">Slice eggplant into 1 cm thick rounds. Brush with XV Olive oil.Heat pans & Chargrill until soft and golden each side. Drain on paper towelling. Season with salt & pepper.
Herb Puree-1/2 tsp each stack 10 stalks Oregano – wash & pick leaves off stem Assorted Tomatoes-washed and cut.	<ul style="list-style-type: none">Pick washed oregano/set aside.Slice tomato into 1cm rounds or if cherry size into ½'s. (set aside)

How to put dish together

1. Cut polenta with round cookie cutter, place rounds on lightly greased baking tray.
2. Spread ½ tsp herb puree on top.
3. Place char-grilled & seasoned eggplant next.
4. Place tomato on-top and bake the stack for 10-15 minutes.
5. Divide between 3 platters and sprinkle with fresh oregano leaves. Drizzle a bit more herb puree over the stacks. SERVE with a spatula.