

Kitchen Garden at Collingwood College 2018

Name of Recipe: Roasted Garden Jerusalem Artichokes

Oven on 220o.c.

Allow 1/2 hr for the cooking. Please set the table once dish is in the oven.

From our garden: all Jerusalem artichokes and herbs

What to collect	What to do
<p>2 kg Jerusalem artichokes- washed & scrubbed well-cut into 2cm pieces 100 ml XVOlive oil</p> <p>Picked & washed Rosemary sprigs, thyme, oregano Whole garlic cloves Salt flakes / pepper Roasting trays, lined w baking paper</p>	<p>Put the oven on to 220 0c. Collect equipment and ingredients. Set up boards.</p> <p>Scrub Jerusalem artichokes well, cut any green skin off or mushy flesh. Cut them in to 2cm size chunks, place into large bowl add olive oil over. Using your hands, make sure they are all coated.</p> <p>Add garlic & herb sprigs, a good amount of salt/ pepper. Divide the vegetable into 2 roasting pans lined in baking paper. Put into oven for 20-30 mins. Shake the pan 1/2 thru.</p>
<p>3-4 x platters 3-4 x tongs Edible flowers Herbs</p>	<p>Divide the vegetable onto 3 platters. Garnish with edible flowers & herbs.</p>