

Kitchen Garden at Collingwood College – 2018

Name of Recipe: Pumpkin, Celery & Leek Risotto

Volunteer Notes: This risotto is made with a vegetable stock. It will be simmering ready for your group to use.

Risotto takes approximately 20 minutes to cook once the stock starts to be added to the mix.

The grated pumpkin is added in the last 10 minutes of cooking to keep some of the texture and fresher flavour.

From our garden: Bay-leaves, Herbs, Pumpkins, Celery

What to collect	What to do
1 x onion-cut ends off, cut into ½, peel skin off. Lay 1/2's flat on board & finely slice 1 leek-trim the root, cut into 3 pieces & then each in ½ and slice thinly-wash leeks twice. 2 stalks of Celery- trim base/washed/use good leaves & finely chop all 4 x clove garlic, skin off-fine chop Measuring Scales 350 gm Risotto rice 100 ml olive oil 1 large thick-base pot Long wooden spoon 4 x bay leaf 10 x sprig of thyme-washed 2-3 lt POT of simmering vegetable stock Ladle	Prepare leek, celery, onion & garlic. Set aside Weigh the rice, set aside. Measure the oil into the risotto pot, heat gently and add leek, celery, onion & garlic and sauté 3-5 minutes. Add the rice & stir with wooden spoon for 2 minutes, add the bay leaf & thyme. Do not allow the rice to brown. Add 3 x ladle of hot vegetable stock, stirring as you go, until the rice absorbs the stock. THEN continue adding 2-3 ladles of stock until rice is al dente.
Food processor with grater attachment 500 gm Pumpkin-skin off cut into ¼'s>grated 10 sprig parsley-picked/ washed/spin dry/chopped ½ bunch Dill- picked/ washed/spin dry/chopped	While 1 student is stirring the rice at a time, the others should>peel & grate the pumpkin, set it aside. Chop the herbs and set them aside

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<p>Salt flakes & ground pepper</p> <p>3-4x platters or bowls with spoons</p>	<p>Once the rice is half-cooked thru>Add the grated pumpkin and stir, cooking a further 10 mins.</p> <ul style="list-style-type: none">• Season; add herbs.• Let sit for 1 min before serving up.
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