

## Kitchen Garden at Collingwood College

Name of Recipe: Roasted Potatoes with Spices & Turmeric Yoghurt Sauce.

Volunteer Notes: Please put the oven onto 220o.c. and leave on for other classes.  
Allow 1/2 hr for the cooking.

What to collect	What to do
1 kg and 1/2 potatoes-skin on washed. 2 x Roasting trays-lined with baking paper 100 ml XV Olive oil 2 tsp grated Turmeric 3 x tsp Cumin seeds Salt flakes / pepper Large bowl	Check thru potatoes, cut them in to even size dice 2 cm, place into a large bowl and toss olive oil & fresh turmeric over. Using your hands, make sure they are all coated.  Add spice, a good amount of salt/ pepper. Mix.  Place into 2 baking trays lined with baking paper and then into the oven for 25 mins. Shake the pan 1/2 thru the cooking so they don't stick.
1/2 bunch coriander Salad spinner	Cut stems off the coriander, then into 3, wash well & spin dry. Set aside for garnish.
1 and 1/2 cup Yoghurt 1 tsp grated Turmeric 1 x lemon zested/juiced 1 tsp ground cumin salt/pepper whisk bowl  3-x platters 3 x tongs	Place all ingredients in a bowl and whisk well, taste. Adjust if needed.  Place sauce either on the base of the platter/drizzle over/or separate if there are students with dairy intolerance.  Garnish with fresh coriander.