

## Kitchen Garden at Collingwood College: 2018

### Name of Recipe: Jerusalem Artichoke & Leafy Greens in a Moroccan Tomato Sauce

From our garden: Jerusalem artichokes, pumpkin, herbs, chard, spinach, sorrel, silver-beet.

What to collect	What to do
500 g Jerusalem Artichokes, scrubbed well & cut into 2 cm dice. 500 gm Pumpkin, skin off and cut into 2 cm dice Bowl	Prepare the artichokes, set aside covered in cold water. Prepare the pumpkin, set aside. Go onto preparing the sauce.
<b><u>Tomato sauce:</u></b> 1 large thick-bottom pot  100 ml olive oil 4 x clove garlic 2 x celery stalk, washed & finely sliced 1x onion chopped 1-2 stick cinnamon 2 tsp cumin seeds, roasted & ground 1 tin chopped tomato 400 ml water+ ½ tsp ground black pepper Salt flakes  10 x Mixed Leafy greens: silver beet, Spinach, sorrel, Beetroot leaves Salad spinner  10 sprigs fresh coriander, washed, chopped 3 x wide platters Coriander for garnish	In a wide pot, heat the olive oil to medium heat and fry the onion and celery until soft and golden. Add the cinnamon, ground cumin & pepper, and stir until fragrant. Add the tin tomato, water and garlic & simmer for 5 mins.  Add the prepared Jerusalem artichokes, place lid on and simmer for 10 minutes or until soft. Add greens & simmer 3 mins, check the seasoning.  Prepare all the greens, wash & spin dry. Roll the leaves up and slice into fine ribbons (chiffonade). Set aside until the Jerusalem artichokes are done.  Add the greens and coriander, stir and cook another 3 minutes. To serve, divide into bowls. Serve with a large spoon.

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