

Kitchen Garden at Collingwood College Term 3

Mushrooms Ragout (button, enoki, abalone) with garden herbs, lemon zest & garlic

Volunteer Notes: Please ensure all the kids recognise all the mushrooms we are using today.
(This sauce has cream & butter)

From our garden: all herbs, lemons

What to collect	What to do
Basket: Assorted Mushrooms: button, enoki, abalone	Collect your assorted mushrooms, gently wipe any dirt off them and trim the stems. Cut the buttons into 1/4's, slice the abalone, and pull apart the enoki.
Herbs such as; thyme, oregano, cont. parsley Salad spinner	Wash and dry the herbs then rough cut. Set aside.
1/2 x leek, trim, cut into 1/4 then slice thinly 3 x garlic clove 2x celery stalk, wash, diced finely	Fine dice the leek and fine chop the garlic. Prepare the celery.
1- lemon, zested & juiced 100 gm butter 100ml x XV .olive oil Salt flakes & ground pepper	Zest & juice 1 lemon-set aside. Measure the oil/butter.
Large sauté pan x 2	In 2 x large pan, melt the butter/oil then sauté the celery for 3 minutes add garlic and leek until soft. Add the mushrooms, sauté on a high heat, which will release the juices. The mushrooms still need to be a bit under-cooked, add 150ml cream and lemon juice/zest to each pan. Reduce the cream 1/3. Toss through the herbs, taste for salt & pepper. Adjust if needed. Turn off the heat. Des will mix sauce w pasta.

