It’s been a fun couple of weeks in the kitchen! On the menu was:

- Potato & Rosemary pizza
- With a lemon, shallot & garlic sauce
- And chocolate & beetroot muffins

Our pizza dough recipe says to mix the dough with an electric dough hook, but we don’t have one yet, so we rolled up our sleeves and kneaded the dough by hand. It takes a little longer, but is a lot more fun! The kids love getting ‘hands-on’ in the kitchen.

Another group were slicing and dicing the shallots and garlic for the beautiful lemon sauce, while yet another group was also practising their knife skills, thinly slicing potatoes to cook first in the oven as a topping for the pizza. Little hands were busy stripping rosemary and thyme, two beautiful and fragrant herbs we used every day.

Although we don’t yet have fresh beetroot in our garden, the tinned variety was a great substitute in our very popular chocolate & beetroot mini muffins. We found our recipe usually made around 70 and they freeze well and are a tasty addition to the lunchbox. Everybody wanted seconds!

We love having visitors join us for our tastings and over this fortnight Mrs Pollard, Mr Barnden and Mrs Woolard came to sample our wares, as well as a visiting principal from India who was most impressed with our program and our young chefs!

As we head into our last rotation for this term it is wonderful to see the students getting into the routine of the kitchen, and using their initiative without having to be asked. They are tremendously proud of what they do and produce, and rightly so!

We hope you enjoy cooking these recipes with your child at home!

Michele & Kelly
Lemon Sauce...... for Potato & Rosemary Pizza
*Quantities are enough for two 12 inch Pizzas

Ingredients:
- 5 Tablespoons unsalted butter
- ¼ cup finely diced shallot
- 2 tablespoons crushed garlic (about 6 medium cloves)
- 1 teaspoon fresh thyme
- ¼ teaspoon salt
- Pinch ground white pepper
- 1 tablespoon lemon juice (approx. ½ lemon)
- 1 teaspoon fresh chicken stock base
- 1/3 cup non-alcoholic white wine

Method:
- Melt 1tbspn butter in a small saucepan
- Add shallots, garlic and thyme
- Cook, stirring until mixture is light brown
- Add salt, pepper, wine, lemon juice and chicken base
- Cook until mixture is reduced
- Take off heat and whisk in butter, 1 tablespoon at a time
- This will thicken sauce
- Spread over pizza base

Potatoes:
- 2 medium size red potatoes (or whatever you have, no need to peel)
- Slice potatoes about 3-4 mm thick
- Line baking tray with foil, drizzle with olive oil and sprinkle with rock salt and fresh ground pepper.
- Place potato slices on tray, ensuring each one is well coated in oil.
- Place in hot oven and bake for 20 mins or until just beginning to brown
- Remove and set aside until ready to assemble pizza

Assembly Instructions:
- After lemon sauce has been spread on pizza base, sprinkle with 1 cup grated mozzarella cheese.
- Arrange cooked potato slices and sprinkle with fresh rosemary
- Cook in a hot oven (220 degrees Celsius) for approx. 10-12 mins until bubbling and golden.
PIZZA DOUGH

Equipment:
- 1 cup measure
- Teaspoon measure
- Small bowl
- Large bowl
- Electric mixer with dough hook
- 2 x Pizza trays
- Pastry brush
- Knife to cut pizza
- Egg lifter
- Large plate to serve

Ingredients:
- 1 cup lukewarm water
- 4 teaspoons instant dry yeast
- 1 teaspoon sugar
- 4 teaspoons olive oil + extra for greasing
- 400gm plain flour + extra for flouring
- 1 teaspoon salt

To make the dough:
- Place the water, yeast and sugar in a small bowl, mix with fork and leave in a warm place for 5-10mins until mixture looks frothy.
- Add the oil to the yeast mixture and mix well
- Place flour along with salt into the bowl of the electric mixer. Add the yeast mixture and beat for at least 8 minutes until the dough looks smooth.
- Brush the inside of a large bowl with olive oil, turn the dough into the oiled bowl.
- Cover with a clean, dry tea towel and put aside until the dough has doubled in size. This process is called “proving” and will take at least an hour.
- Tip the risen dough onto workbench and knead briefly, then shape into a ball and return to bowl, cover again, and this time leave for at least 20 minutes.
- Once the dough has proved for the second time it is ready to roll out!
Chocolate and Beetroot Muffins

* makes approximately 48 mini muffins

**Equipment:**
- Food processor or stick mixer to blend beetroot to a smooth pulp
- Large bowl
- Sifter
- 2 x 24 hole mini muffin pans, sprayed with oil

**Ingredients:**
- 3 beetroot, peeled, chopped and boiled until cooked. Or 2 x 450gm tins beetroot (enough to make 2 cups beetroot pulp)
- 1 and a half cups sugar
- 4 eggs, lightly beaten
- 1 and 1/2 cups vegetable oil
- Pinch salt
- 2/3 cup dark cocoa powder
- 2 and a half cups plain flour (can use wholemeal)
- 2 teaspoons baking soda

**Method:**
- Preheat oven to 170C
- In large bowl mix sugar, beetroot pulp, eggs, oil, salt and sifted cocoa powder.
- Add flour and baking soda, mix together
- Spoon mixture in greased muffin tins
- Bake for 10-12 minutes
- Cool in tins for 10 minutes before removing

**Items we need in the kitchen for the next two weeks:**
- coriander
- onions
- tins coconut milk

If you can help out with any of these items, please drop them into the SAKG Kitchen in the stadium, or to the General Office.
3/4R In the Kitchen

3/4T in the Garden

3/4P in the Kitchen
IN THE GARDEN

As all our garden beds are now filled, we watch with great anticipation the growth of our seedlings. How exciting it is to see the students bursting to come through the gate each session to check on the progress of their garden beds and seeds. Great discussions take place over the garden beds as to what has grown and what bug if any we can find (so far so good – none); the eggshells as snail deterrent are working a treat.

Thank you to Callum F. for solving our issue with the leaves turning a different colour on our WomBok – yes they did get too much water when we first planted them. Thanks also to Tamika’s Grandfather and Uncle for their quick visit to our garden and leaving us with some great organic pallets to aid our WomBok’s recovery, and help our young seedlings to grow.

We used our SAKG notebooks to record what we have planted in each of our garden beds; this will be a useful recording tool for our rotating crops in the future.

As the term comes to an end and we look to next term, I will be sending home a roster sheet for Term 3 – if you would like to help out at any of the gardening sessions - no need to be a Don Bourke gardening guru, just don’t mind a little cold weather and a little dirt! It would be lovely to have you out there.

Please find below the gardening roster for the remainder of Term 2

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SAKG VOLUNTEERS

A BIG THANK YOU to everyone who has volunteered so far! The program cannot run without you!

We will need 3 volunteers (preferably 4) for each Kitchen Session so there are plenty of places to fill. So if you, or a grandparent, aunt or uncle would like to become involved, please save your place now by writing your name on the roster and returning it along with the attached contact information. Classes will run from 11.30am till 1pm, but **volunteers will be needed from 11am until approximately 1.30pm.**

As with anything involving you helping out at school, a Working With Children Check is required.

Parents of Level 3 children will have first preference on the volunteer spots, but parents of any children at the school are welcome to become involved and volunteer. After all, your child will be involved in the program eventually!

If you are new to volunteering in the kitchen or have not already provided the following details please fill in the form below. Should you have any questions please come and see me at school, or email me at: oconnell.michele.m@edumail.vic.gov.au or ring me on 0422 579 065.

*If for any reason you cannot come on a day you have specified, please call or text me as soon as possible.*

Attention: Michele O’Connell

Kitchen Volunteer

I would like to volunteer on the following days and dates.

Day:_______________ Dates:____________________

Name:__________________________________________

Contact Number:_________________________________

Email:__________________________________________
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Thank you to all our sponsors for donating to our new Stephanie Alexander Kitchen Garden Program: