

Potato Tartlets

Season: Summer

Type: Side

Serves: 36 tastings

From the garden: Potato & rosemary

Class focus: Dividing pastry into 9 squares, chopping herb & cleaning potatoes



Equipment:	Ingredients:
Small mixing bowl x 1 Wooden spoon x 1 Fork x 3 Chopping boards and knives Measuring cups Measuring spoons Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5	4 potatoes (skin-on, finely chopped) 1 sprig rosemary (leaves only, finely chopped) ¼ teaspoon salt 10 grinds of pepper 2 cups grated cheese 4 sheets puff pastry (thawed)

What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 5 ingredients into a small mixing bowl and stir until evenly mixed.
4. Cut each pastry sheet into 9 squares then use a fork to prick 2 times in the middle of each square.
5. Put the pastry squares onto lined baking trays.
6. Put 1 tablespoon of potato-cheese mixture on each pastry square.
7. Bake in the oven for 20 minutes or until risen and golden brown.
8. Serve onto 5 serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

Add the cheese at the end so you can take a portion out without cheese for the vegan or dairy intolerance students.

For gluten free option:

Gluten free pastry will be provided for students with gluten intolerance.