

BUBBLE AND SQUEAK PATTIES

Equipment needed –

Food processor, graters, large bowl, small knives, chopping boards, fork, measuring spoons, measuring cups, medium bowl, whisk and 3 serving platters.

Ingredients from the Garden –

- 500 grams of Kent pumpkin, peeled and grated
- 4 cups of shredded cabbage
- 8 spring onions
- 550 g of cooked potatoes
- 2 eggs lightly beaten

Ingredients from the Pantry –

- 4 tablespoons of olive oil
- 6 teaspoons of mild curry powder
- 2 ½ cups of fresh breadcrumbs

What to do –

1. Grate the pumpkin and place in a large bowl.
2. Finely shred the cabbage using the food processor and place in a large bowl.
3. Wash and finely chop the spring onions and set aside.
4. Heat 2 tablespoons of olive oil in a large frying pan over a medium high heat. Add the cabbage, pumpkin and onions and cook for 8-10 minutes or until the vegetables are tender.
5. Add the potato and 6 teaspoons of curry powder. Using a fork, roughly mash the vegetables together.
6. Season with salt and pepper and transfer to a large heat-proof bowl. Set aside to cool.
7. Meanwhile crack 2 eggs into a medium bowl and lightly whisk.
8. Measure out 2 ½ cups of breadcrumbs and set aside.
9. Once the vegetables have cooled, stir in the eggs and the breadcrumbs.
10. Shape the mixture into 28 small patties (or enough for 1 for every person).
11. Heat the remaining oil in a large saucepan and cook the patties in batches for about 3 minutes on each side or until golden brown and heated through.
12. Divide the patties amongst 3 serving platters to serve.

Serves –

- 28 students.