

Mushroom, Gorgonzola and Silverbeet Sauce

Equipment needed –

Large frying pan, garlic crusher, chopping boards, small knives and grater.

Ingredients from the Garden –

- 400 grams mushrooms
- 1 bunch of silver beet
- 2 cloves of garlic

Ingredients from the Pantry –

- ¼ teaspoon ground nutmeg
- 1 can of evaporated milk
- 100 grams of gorgonzola cheese, crumbled
- ½ cup of grated parmesan cheese
- 30 grams of butter

What to do –

1. Wipe the mushrooms with a clean tea towel and thinly slice.
2. Peel and mince the garlic with a garlic crusher.
3. Melt the butter in a large frying pan over a low heat and cook the garlic and mushrooms for 5-7 minutes until the mushrooms have softened.
4. While the mushrooms are cooking, wash and finely shred the silver beet.
5. Increase the heat to medium. Open the can of evaporated milk and add to the pan with the mushrooms.
6. Add the nutmeg and the silver beet and cook until the silver beet leaves have wilted.
7. Crumble the gorgonzola and grate the parmesan cheese.
8. Stir the gorgonzola cheese and parmesan into the sauce and stir until all of the cheese has melted.
9. When the mushroom sauce is ready, pour it over the pumpkin gnocchi and shake gently to combine.
10. Divide the gnocchi onto 3 serving platters and serve.

Serves –

- 28 students.