

PESTO MUFFINS

Equipment needed –

Measuring cups (1 cup, ½, 1/3), grater, measuring spoons (teaspoon, tablespoon, ½ teaspoon), large bowl, 3 muffin tins, olive oil spray, medium bowl, whisk, 3 serving platters

Ingredients from the Garden –

- 4 eggs
- 3 ½ cups of fresh basil, chopped

Ingredients from the Pantry –

- 5 cups of plain flour
- 4 teaspoons of baking powder
- 1 ½ teaspoons of salt
- 2 cups of olive oil
- 1 ½ cups of milk
- 2 cups of parmesan cheese, grated
- 2/3 cups of sun dried tomatoes chopped
- 2 tablespoons of minced garlic

What to do –

1. Preheat the oven to 180 ° C.
2. Pick the basil leaves and finely chop.
3. Grate the parmesan cheese and chop the sundried tomatoes.
4. Measure out 5 cups of plain flour, add 4 teaspoons of baking powder and 1 ½ teaspoons of salt.
5. Form a well in the centre of the flour.
6. In a separate bowl, measure out 1 ½ cups of olive oil.
7. Add 1 ½ cups of milk and crack in 4 eggs and whisk until lightly beaten.
8. Pour the egg mixture into the centre of the well. Lightly stir until the dry ingredients are moistened (but don't over stir or muffins will be tough).
9. Fold in the basil, grated parmesan cheese, sundried tomatoes and 2 tablespoons of minced garlic.
10. Spray 2 ½ muffin tins with olive oil spray.
11. Fill the muffin tins until ½ - ¾ full. Drizzle with the remaining olive oil and bake for about 20-22 minutes or until a skewer inserted into the centre comes out clean.
12. Allow muffins to cool slightly in the pan before transferring to a cooling rack.
13. Divide onto 3 serving platters to serve.

Serves –

- 28 students.