

Potato and Warrigal Green Torte

The Filling

Type: Main **Serves:** 30 tastes **Recipe source:** Cooking with Kids Stephanie Alexander

| EQUIPMENT: | INGREDIENTS: |
|-----------------------|--------------------------------|
| Chopping boards | 2-3 cups warrigal green leaves |
| Knives | 6 tsp salt |
| Metric Measuring Cups | 10 potatoes |
| Metric Jugs | 1 $\frac{1}{2}$ onions |
| Scales | 500 gms mozzarella |
| Salad Spinner | 20 stalks parsley |
| Large Red Mixing Bowl | 6 tbs extra virgin olive oil |
| | Freshly ground pepper |
| | 3 eggs |

What to do:

1. Peel the potatoes and cut them into small cubes, Place them in a sauce pan with some salt, cook til tender.
2. Wash the warrigal green leaves and spin in salad spinner. Chop the leaves roughly and place in the saucepan with the potatoes when nearly cooked for 2 -3 minutes until wilted.
3. Wash parsley and spin in salad spinner. When dry chop finely. Put into large bowl
4. Peel and finely chop the onion and put into a bowl with parsley and add salt and pepper. Add the mozzarella and 3 tablespoons of olive oil.
5. Place the cooked potatoes in the colander and add to red bowl.
6. Crack eggs one at a time into a small bowl and then add to large red bowl one at a time. Mix well with other ingredients.
7. Wait for Station 3 to be ready with their pastry to help assemble pies.