

Winter Vegetable Platter

Serves: Makes one platter, serves approx. 6-8 people

From the Garden: assorted vegetables from the garden

Ingredients:

1-2 carrots
1/2 fennel bulb
2-3 beetroots (depending on size)
6 radishes
A few sticks celery
Beetroot

Equipment:

Basic toolbox, chopping board

Method:

1. Wash and peel carrots. Chop carrots into “batons”.
2. Trim leafy tops from celery. Chop celery into “batons”.
3. Trim tops of beetroot and scrub skins thoroughly.
4. Trim tops of radish and scrub skins thoroughly.
5. Trim off top and bottom off fennel bulb.
6. Slice fennel, beetroot and radish thinly.
7. Arrange vegetables onto platter and serve with a dip or a bowl of good extra virgin olive oil and sea salt.

Enjoy!

Tasks within two * __* means please get an adult to help.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School