

Morrocan Pumpkin Salad

Season: All

Serves: 30 serves

Fresh from the garden: pumpkin, garlic, lemon, mixed herbs, onion, curry leaves

A different way to enjoy your pumpkin, with a mild spice and curry flavour from the fresh curry leaves, caramelised red onion petals add a smoky sweetness that lends itself to the warm Moroccan taste. Dried cranberries can be used when Pomegranate isn't available.

Equipment:

metric measuring scales and spoons
clean tea towels
chopping board
cook's knife
fine grater
zester
fork
large mixing bowl
2 baking trays
2 large salad bowls
large pot of boiling water

Ingredients:

For the dressing:

1/2 Lemon, zested & juice
1/2 cup olive oil
1 tsp Dijon mustard
salt and pepper
4 Tbsp apple cider vinegar

For the salad:

2 cups cous cous (the giant variety)
600g Pumpkin, peeled and diced
1 red onion, cut into quarters and roasted
2 garlic cloves, crushed
6-10 Kale leaves, stems removed
1 tbsp olive oil, for frying
3 Tbs curry leaves, chopped
1/2 cup cranberries
zest of a lemon
1 handful of mixed coriander, and mint
leaves, picked & finely chopped
salt and pepper, to taste

What to do:

1. Preheat the oven to 180°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.

Bake the pumpkin: Cut into smaller pieces to remove the skin with a knife. Dice into 2cm squares, coat with 1 Tbsp olive oil and place onto the tray along with onion. Bake for 15-20 mins or until a fork is inserted easily.

To prepare the salad:

1. Wash the herbs. Spin dry, pick leaves and chop finely.
2. Wash the lettuce leaves and repeat spinning process. Cut into large bite size pieces and set aside.
3. Bring the pot of water to the boil and cook couscous for 9 mins. Test for tenderness
4. Wash and remove stems from Kale, roughly chop leaves and compost stems.
5. Add the kale and curry leaves to the pan and stir to coat the leaves in oil. Sauté for another 5 minutes. Add garlic in & fry for another 2–3 minutes.
7. Remove from heat and allow to cool.

To assemble:

1. In a large mixing bowl add the couscous, cooked kale, chopped herbs, cranberries and stir in half the dressing, mixing well.
2. On a large platter spread out the lettuce leaves and top with couscous salad.
3. Toss the pumpkin in the remaining dressing.
4. Spread the pumpkin pieces over the salad.
5. Serve.

11. Cover the dough with tea towels to avoid it drying out.
12. Clean the pasta machine by brushing it with a dry pastry brush. Tip it upside down to get any dried bits of pasta out. **Never** wash your pasta machine with water as the rollers will rust.

To assemble the ravioli:

1. Lay out your pasta sheets. Think about how many ravioli you need to make with each sheet, for at least one ravioli parcel per diner. You will need a bottom sheet and a top sheet, and you will lay out your filling in two rows per sheet.
2. Spoon teaspoon-sized dollops of your filling in two rows along half the pasta sheets.
3. With your fingers, brush water around each dollop. Then lay another piece of pasta over the top.
4. Gently press your fingers along the edge of each dollop, bringing the sheets of pasta together and pressing the air out.
5. Cut through the middle and the sides of the pasta to create little ravioli parcels. Seal the edges of each parcel by pressing down with the fork.
6. Sit the parcels on a floured tray until you are ready to cook them.
7. Place the ravioli in the large pot of boiling water and simmer for about 5 minutes, until tender.
8. Spoon the ravioli into your serving dishes in a single layer (you may need multiple baking dishes) and spoon over the sauce.
9. Keep warm in the oven on a low heat until ready to serve.
10. Serve with finely grated parmesan.

