

Corn and Basil Slice

Season: Autumn

Type: Main

Serves: 32 tastings

From the garden: Corn, basil & egg

Class focus: Cutting corn kernels off the cob, chopping herb & cracking eggs



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Baking paper
Deep baking tray x 1
Serving plate x 5
Kitchen tong x 5

Ingredients:

4 sprigs basil (leaves only, finely chopped)
½ onion (finely chopped)
1 ½ cups frozen corn kernels
1 corn (cut the corn kernels off the cob)

1 cup grated cheese
1 cup self-raising flour
½ cup canola oil
5 eggs
¼ cup water
¾ teaspoon salt
10 grinds of pepper

What to do:

1. Heat oven to 200C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients in a large mixing bowl and mix well.
5. Pour vegetable mixture into a lined baking tray, spread it evenly.
6. Bake in the oven for 20 minutes or until golden brown and cooked.
7. Cut into 28 pieces.
8. Serve into 5 serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

Put the first 4 ingredients in a large mixing bowl and please get Angela to take a portion out before adding in the rest of the ingredients.

For gluten free option:

Please use gluten free self-raising flour instead.