



Broccolini with Breadcrumbs

Source – Woman’s Day ‘Fast Vegies’

Harvest – broccolini, parsley

Vocab Words – hard-boiled, slotted spoon, saucepan, frying pan, blanch

Skills – hard boil eggs, boil, simmer, blanch,

Equipment:	Ingredients:
<ul style="list-style-type: none">· Metric measuring cups and spoons· Metric measuring scales· Chopping boards and grips· Compost bowls· Knives· Saucepan, medium· Sieve· Frying pan and wooden spoon· Saucepan, large· Slotted spoon· Serving Items – platters and tongs	<ul style="list-style-type: none">· 60gm butter· 1 cup breadcrumbs· 4 hard-boiled eggs, peeled, chopped finely· ½ cup parsley, finely chopped· Broccolini, chopped to 3-4cm stems· 60gm butter, extra, melted

What to do:

1. Wash all garden ingredients and prepare all ingredients based on instructions in the ‘Ingredients’ list.
2. Hard-boil the eggs for the next class by placing them in a saucepan and adding cold water (enough to cover the eggs). Place over high heat and bring to the boil, then reduce the heat and simmer for 6-8 minutes. Drain and place in a bowl of cold water (to prevent further cooking). Set aside to cool.
3. Melt butter in a large frying pan and cook breadcrumbs, stirring, until browned and crisp.
4. Combine breadcrumbs in small bowl with egg and parsley and mix well.
5. Fill a large saucepan with water and bring to the boil. Add the broccolini to the water (carefully!) and blanch for 2-3 minutes. Using a slotted spoon scoop out the broccolini, allow to drain and then place on a platter ready to serve.
6. Top the broccolini with the crumb mixture and drizzle with the extra melted butter.
7. Serve.

Notes: