Tomato and Onion Topping  Serves: 30 tastes in the classroom  Or 6 at home.
Fresh from the garden: parsley, mint, basil

Recipe source: SAKGF recipe book and Mrs Neale's recipe book

Equipment:
- Clean tea towel
- Chopping board
- Kitchen knife
- Large saucepan
- Wooden spoon
- Bowl
- Salt and freshly ground black pepper to taste

Ingredients:
- 2 large tomatoes
- 2 spring onions
- 1 garlic clove
- ½ teaspoon sugar
- 3 tablespoons extra virgin olive oil
- 1 or 2 sprigs of basil
- Salt and freshly ground black pepper to taste
- Mint

Method:
- Dampen the tea towel and place it under the chopping board to keep it from sliding
- Wash the tomatoes and dry them on paper towel
- Roughly dice the tomatoes and slice the spring onions
- Mince the garlic, adding a pinch of salt to help the knifework and to stop the garlic becoming bitter
- Finely chop the basil and mint leaves
- Fry the spring onions and garlic in oil in the large pot for a few minutes then add the tomatoes, sugar, herbs and salt and pepper to taste
- Cook for 10 minutes at least, and up to ½ an hour or longer if you have time. Less cooking results in fresher flavour, while longer cooking results in deeper, more intense flavour

Note: This simple sauce makes the most of the classic combination of basil and tomato and can be changed by adding chilli, or marjoram. It can be used on pasta, pizza or as a base for casseroles or stews. It can be preserved to use

Basil Damper  Serves: 30 tastes in the classroom  Or 6 at home.
Fresh from the garden: Basil

Equipment:
- Greased oven tray
- Measuring cup
- Large bowl
- Large knife
- Rolling pin
- Pastry brush
- Oven mitts
- Sieve

Ingredients:
- 4 ½ cups of self-raising flour
- ½ level teaspoons of salt
- 135g butter cut into cubes
- ¼ cup of milk
- ¾ cups of water
- 1 or 2 sprigs of basil

Method:
- Remove the basil leaves from the stem and finely chop the basil leaves
- Sift the flour and salt into the bowl
- Rub in the butter with fingertips until the mixture looks like breadcrumbs, fairly even in size
- Make a well in the centre of the dry ingredients and add the combined water, basil and milk all at once
- Mix lightly with the knife in a cutting motion
- Turn the dough onto a lightly floured surface and knead very lightly
- Roll it into a thin round shape like a pizza and gently cut slits across the top of the dough, not right through
- Brush the top of the dough with milk and sift a little extra flour over it
- Bake in a hot oven for 10 minutes or until golden brown. Reduce the heat to moderate and cook for a further 10 minutes
- Place it onto a cooling rack then cut into enough slices for everyone
- Place one piece of basil damper on each plate to eat with the tabouleh
The Year 6's are kicking off their first fundraiser towards their Graduation with an Easter Egg Raffle!

We are kindly asking for donations of Easter Eggs which can be dropped off to the front office.

Tickets are currently on sale and will conclude on Wed 1st April.

Tickets are $2 each / $5 for 3 and $10 for 10 tickets.

The raffle will be drawn on Thursday 2nd of April