

### WELCOME TO THE VEGETARIAN COOKERY CLASS

WEDNESDAY 6th June 2018

**GUEST PRESENTER: Natasha** 

RECIPES: Deruny
Garlic & Dill Dip
Vegetarian Patties
Aubergine Dip



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## **DERUNY**

# **Ingredients:**

- 5 medium size potatoes (about 1.5 lb)
- 1 onion
- 1 egg
- 3 Tbsp of all-purpose flour
- 1 tsp of salt and pepper to taste
- oil (for frying)



## **Method:**

# **GARLIC DIP**

# **Ingredients:**

- Yogurt
- 2 gloves of garlic
- Dill

# **Method:**

Crush the garlic.

Add garlic and dill to yogurt.

Garnish with dill.



#### **AUBERGINE DIP**

## **Ingredients**

- 2 large aubergines 2 cloves garlic, crushed 3 tbsp extra virgin olive oil, plus extra to serve
- Juice of 1 1/2 lemons
- 2 tomatoes
- black pepper

### **Method:**

- 1. Preheat the oven to 230°C/gas 8.
- 2. Prick the aubergines in a few places with the tip of a knife. Place on a roasting tray and roast for 45 minutes, turning once, until the aubergines feel very soft and the skin has blackened.
- 3. Remove the skins and put the flesh in a food processor or blender.
- 4. Cut tomatoes into small pieces and fry it slightly on the frying pan.
- 5. Add the garlic, olive oil, lemon juice. Season with salt and pepper. Check the seasoning.
- 6. Turn into a small bowl. When cool drizzle a good splash of olive oil over the surface.



### **VEGETARIAN PATTIES**

## **Ingredients**

- 100g Oat Flakes
- 150g Onion
- 80g Hard Cheese
- 1 Egg
- ½ tsp Salt
- 2-4 Cloves of Garlic
- Vegetable Oil to taste
- 3 stems of Greenery eg Scallions
- Black pepper powder to taste



# **Method:**

### **UP AND COMING EVENTS**

Knit and Knatter 11<sup>th</sup> June & 25<sup>th</sup> June 10.30am-12pm

Seniors Club 28<sup>th</sup> June 2.30pm-4pm

Free Health Checks Tues 11-4pm or book appointment

Community Prayer Meeting 13<sup>th</sup> June 7pm-8pm