

NAIDOC Week- Warrigal Greens Damper Recipe

Serves: 20

Equipment:

- Electric scales
- Measuring cups and spoons
- Small saucepan
- Colander Chux cloth
- Chopping board
- Spatula
- Sieve
- Large bowl
- Baking paper
- Baking trays
- Pastry brush

Ingredients:

- Large handful Warrigal Greens
- 3 cups self-raising flour
- 1 tablespoons ground bush tomato or wattleseed (optional)
- 75 g butter
- 1 tsp sea salt
- 1 cup low-fat milk, plus extra for brushing
- Butter for serving

Method:

1. Preheat the oven to 180°C, eco fan setting.
2. Bring a small saucepan of water to the boil. Remove Warrigal Greens leaves from the stem, then slice leaves finely. Discard stems into the worm food. Add leaves to the saucepan and cook for 1 minute. Drain the greens and refresh in cold water. Squeeze out excess water in a clean Chux cloth. Set aside until needed.
3. Sift the flour and salt into the large bowl.
4. Rub the butter into the flour.
5. Make a well in the centre of the flour.
6. Add the milk and Warrigal greens and mix until combined.
7. Knead to form a smooth dough.
8. Form the dough into 20 small rolls and place them on a lined baking tray.
9. Brush each roll with a little extra milk. 10. Bake for 12-15 minutes, until golden. Serve with extra butter.