

Foodshare's Grow-Cook-Share Day

Our team of talented Head Gardeners headed off today for an exciting day at Cambridge Cookery School. We worked with Tine Roache, head chef of the Cookery School to make a 'Milton Minestrone' for Jimmy's Night Shelter, made with fresh vegetables from our school allotment.

Before we left, we harvested the vegetables from the 'Milton Minestrone' bed on our allotment. We worked incredibly hard all morning and created a delicious Minestrone Soup, baked scrumptious flat bread and a mouth watering salad dressing for our freshly picked lettuce leaves. We all sat down to eat our wonderful food with a representative from Jimmy's Night Shelter.

After we had enjoyed our meal, we travelled to Jimmy's Night Shelter where we delivered our soup and bread to the volunteers. They were extremely grateful and explained that the soup would feed 24 homeless people. Throughout the day, we were joined by various journalists; reporters from Anglia News and BBC Radio Cambridgeshire even enjoyed a bowl of our soup!

We would like to thank everyone who was involved in this project, especially Tine Roache and the team at Cambridge Cookery School, Foodshare Mark, Foodshare Dan and the volunteers at Jimmy's Night Shelter. We are very proud of our Head Gardeners, well done everyone!

Look out for recipes for the 'Milton Minestrone' and the flat bread on our website soon.



Harvesting the produce



Our team of Head Gardeners



Preparing for action!





Making the bread dough



Talking to a journalist about our project



Our bread is ready for proving



Into the oven!



Cooking the 'Milton Minestrone'



Lunchtime!





The journalists enjoy our food



This is the 'Milton Minestrone' and our flat bread that was delivered to Jimmy's Night Shelter



We deliver the soup and bread to Henry and Jane, volunteers at Jimmy's.

Jane explains that our soup will feed 24 homeless people.

