Kūmara and spinach frittata bites

NZTE-021 · Evening tea · Week 1 / Monday · Source page 23

Yield: 10 bites · Provisional 10 snack serves · Ages 3–5

INGREDIENTS

300 g peeled kūmara

75 g spinach

5 eggs

65 mL pasteurised milk

8 mL canola oil



Illustrative serving; follow ingredients and serving-texture guidance.

PREPARATION

Steam kūmara until soft. Remove coarse spinach stems, mince and wilt. Divide vegetables into 10 oiled wells and add whisked eggs and milk. Bake at 165°C until fully set, about 15–22 min. Cool slightly and serve soft pieces.

ALLERGEN CHECK

Egg, milk

Verify product labels and serving texture before service. See page 2 for review and kitchen checks.

MENU DESIGN

Use the morning tea column as an alternative to the morning tea already scheduled in the annual programme. Offer evening tea as an optional late snack. Check the day’s breakfast, lunch and afternoon tea to avoid repeating preparations. Seasonal produce substitutions are changes to the same recipe.

NEW ZEALAND REFERENCES

Healthy Food and Drink Toolkit for Early Learning Services KidsHealth New Zealand breakfast and meal ideas Bowen Early Childhood Education Centre meal examples Ministry of Health early learning choking guidance

SERVING FOR TAMARIKI

Provide drinking water. Use starter portions and adjust for the child. Serve food seated and supervised, with age-appropriate textures and sizes. Keep bread tender and fillings moist. Review each individual feeding or allergy plan before service.

KITCHEN TESTING

Weigh prepped edible portions, check actual yields, verify ingredient labels and cross-contact controls, and test the methods in the centre kitchen. Apply the centre’s food control procedures to cooling, reheating and service. Supplier costs and qualified review are pending.

https://menunio.com/kindergarten/tea-menu/recipes/nzte-021/

AARTI REVIEW DRAFT