Soft pumpkin gnocchi with yoghurt

NZTE-035 · Evening tea · Week 3 / Friday · Source page 37

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

INGREDIENTS

360 g peeled pumpkin

130 g plain flour plus up to 20 g for shaping

1 egg

120 g plain unsweetened yoghurt



Illustrative serving; follow ingredients and serving-texture guidance.

PREPARATION

Steam pumpkin until soft, drain well and mash. Cool and mix with egg and enough flour to form a soft dough. Cut small pieces and simmer in batches until they float and are fully cooked. Drain and coat with yoghurt. Cut or mash as needed.

ALLERGEN CHECK

Egg, milk, wheat (gluten)

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-035/

AARTI REVIEW DRAFT