



Otago Farmers Market

Every Saturday morning at the Dunedin Railway Station
www.otagofarmersmarket.org.nz

STRAWBERRY CAKE

This cake is to get us excited about the oncoming burst of berries; it is the perfect cake for parties, picnics and birthdays!

Makes 15 squares

175g unsalted butter
70g (3 Tbsp) sour cream or crème fraiche
1 tsp vanilla paste or extract
225g plain flour
100g ground almonds
1 tsp baking powder
¼ tsp fine salt
200g caster sugar
5 large eggs, at room temperature
50g raw cane sugar
icing sugar, to serve
400g strawberries (1 ½ punnets), ½ roughly chopped, ½ finely sliced

Method

Melt the butter, take off the heat and stir in the sour cream or crème fraiche and the vanilla, set aside.

Put the caster sugar and eggs into a large bowl, and whisk with electric beaters until very thick and foamy, about 5 minutes.

Mix the flour, almonds, baking powder and ¼ teaspoon fine salt together and set aside.

Pour in the butter mix, whisk briefly, then add the flour mix and whisk briefly again until even. Stir in the chopped strawberries, then pour the batter into the tin and level the top.

Scatter the sliced strawberries and the raw cane sugar over the cake, then bake for 45 minutes to 1 hour until risen, golden and a skewer comes out clean. Cool for 20 minutes in the tin, then transfer the cake to a rack.

Just before serving, dust with a little icing sugar.

Recipes for Saturday 8th December, 2012

GREEK COS SALAD - Maroulosalata

Cos lettuce (also known as Romaine) is the only kind to use for this favorite salad.

2 heads of Cos (Romaine) lettuce
4 spring onions, cleaned and finely chopped (bulb and stalk)
1 tsp chopped dill or fennel leaves
¾ cup of extra virgin olive oil
2-3 Tbsp red wine vinegar
1 tsp crushed dried Greek oregano (rigani)
freshly ground pepper
sea salt

Method

Clean the lettuce, removing the stem and discarding damaged leaves. Separate and rinse leaves and dry well. Shred the lettuce by hand (cutting as thinly as possible).

Whisk together the oil and vinegar, add oregano, salt, and pepper (if using dried dill, add it now to the dressing).

In a salad bowl, combine lettuce, fresh dill, and spring onions. Toss with dressing and serve immediately.

*The Market Kitchen is powered by Nova LPG,
100% New Zealand owned and operated gas,
<http://www.novaenergy.co.nz/>*



PORK AND BOK CHOY

Serves 2

250g pork, loin or schnitzel, cut into thin strips

Bunch of bok choy

2 Tbsp fresh basil or coriander, chopped

2 Tbsp oil

2 cloves garlic, crushed

2 Tbsp soy sauce

1 Tbsp sweet sherry (optional)

2 tsp sesame oil

Method

Wash bok choy, drain.

Cut leaves into wide strips and cut the stems into thin strips

Heat oil in wok to medium heat add garlic, stir fry 30 seconds

Raise heat to high, add a little more oil, add steak and brown in small batches. Remove from wok.

Add bok choy, stir fry 30 seconds add meat, soy sauce and sherry and stir fry 2-3 minutes. Serve immediately

Thanks to the following vendors for their fantastic produce

ETTRICK GARDENS – strawberries

KAKANUI PRODUCE – Jersey Benne potatoes

WAITAKI BACON AND HAM – pork goods

LIEVITIO BAKERY – fresh baked goods

JANEFIELD HYDROPONICS – bok choy and coriander

ROSEDALE ORCHARDS – fresh fruit and juice

AQUARIUS GARDENS – cos lettuce



POTATO SALAD

This is one of those over the top creamy potato salads which I love. I usually use up the left-over cooked Jersey Benne potatoes for this salad!

Serves 4-6

1 kg jersey benne potatoes

1/4 cup mayonnaise

1/2 cup thinly sliced spring onion

1/4 cup chopped parsley

Coarse salt

6 slices of bacon, cooked* and finely chopped (optional)

3/4 cup sour cream

2 tsp of your favourite mustard

1/2 cup chopped celery

2 gherkins, diced

Freshly ground pepper

**To cook the bacon, heat a frying pan on medium low. Cut the bacon into thin pieces and fry until golden and crispy.*

Method

Wash and scrub potatoes to remove most of the skin. Half fill a large pot with water and bring to the boil, add salt (1 tsp) and potatoes and bring back to the boil, reduce heat to a simmer. Simmer until the potatoes are tender when pierced with a fork, about 15-20 minutes. Drain, and rinse with cold water to stop the cooking. (If you want, add some gherkin juice to the drained, still slightly warm potatoes. The potatoes will absorb some of the juices, making them even tastier!)

In a large bowl, whisk together the sour cream, mayonnaise, and mustard. Add a little salt and pepper. Add the potatoes and use a rubber spatula to gently combine. Add the rest of the ingredients, again gently combining. (Include a couple tablespoons of the gherkin juice for good measure.) Season to taste with salt and pepper and serve!



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—Alison Lambert taste of my life—
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